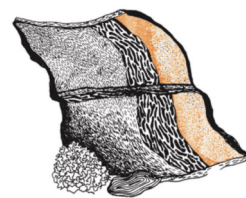


Champagne, Bochot

Pierre Gerbais

CHAMPAGNE
Pierre Gerbais
CELLES-SUR-OURCE



*Sélection massale d'un cépage
traditionnel champenois et atypique
dans la Côte des Bar*
BOCHOT

LOCALITY: FRANCE – Aube – Côte des Bar – Celles-sur-Ource

APPELLATION: Champagne

GRAPE VARIETY: Pinot Meunier

WINEMAKER: Aurélien Gerbais

VINEYARD: Planted in 2010 over Kimmeridgian soils with western exposition.

VITICULTURE: Certified sustainable (Ampelos).

WINEMAKING: Pressed in a traditional Coquard press. Primary and malolactic fermentation in tank. Second fermentation in bottle over cultured organic yeasts strains. 50% base and 50% reserve. *Vin de réserve* comes from Solera method.

AGING: Aged for 36 months sur lattes. Disgorged 6 months before commercialization.

BOTTLING: Dosage: Extra Brut; 3 g/L. Use of MCR.

